

BLUES

—at the park—

Christmas Day MENU

CHILI & COCONUT INFUSED SWEET POTATO SOUP — BAKED PETIT PAIN — SEA SALT BUTTER (V)(VVOA)(GFOA)
CHARRED SOUR DOUGH — PROSCIUTTO — BOCCONCINI — SUNBLUSHED TOMATOES — BALSAMIC GLAZE — PESTO (GFOA)
HOT SMOKED SALMON — GARLIC TOSSED CAPERS & FINE BEANS — LEMON & DILL MAYO (GF)(DFOA)
SMOOTH CHICKEN LIVER PATE — ISLE OF ARRAN OATCAKES — CARAMELISED ONION CHUTNEY — CRISP SIDE SALAD

TURKEY STUFFED WITH SAGE AND ONION PORK STUFFING & WRAPPED IN PARMA HAM — DUCK FAT ROAST POTATOES
BRUSSEL SPROUTS — BRAISED RED CABBAGE — CRANBERRY JUS

INDIVIDUAL BEEF WELLINGTON — POTATO & CHEESE GRATIN — HONEY GLAZED CARROTS & ONIONS
CREAMY PEPPERCORN SAUCE

PAN SEARED FILLET OF SEABASS — CHARRED MEDITERRANEAN VEGETABLES — SAUTÉ POTATOES
GARLIC & WHITE WINE CREAM — SHOESTRING CRISPS (GF)(DFOA)

CHRISTMAS PUDDING — BRANDY CUSTARD — BAILEYS ICE CREAM (V)
TIRAMISU CHEESECAKE — TOFFEE FUDGE ICE CREAM — BLACKBERRIES
HOT STICKY TOFFEE PUDDING — CARAMEL SAUCE — VANILLA ICE CREAM (V)
LEMON TART — RASPBERRY RIPPLE ICE CREAM — CRUSHED MERINGUE - FRESH RASPBERRIES

(V) Vegetarian (VV) Vegan (VVOA) Vegan Option Available On Request* (GF) Gluten Free (GFOA) Gluten Free Option Available On Request* (DF) Dairy Free

Please Advise Your Server Of Any Dietary Requirements